



5+5K TWIN CREA



- Two separate refrigeration and blending systems
- 4 specific storage programs selectable depending on the different needs and characteristics of the product
- In addition to the normal manual function, the operator has at their disposal: 4 specific production programs (Gelato Classico - Semi-Soft Ice Cream - Granita - Shock Freezing)
- Equipped with wheels and brake, easily moved as needed
- Easy cleaning through the drain valves
- Blade is stainless steel AISI 304 with adjustable scrapers

Technical Specifications

Electrical Supply: 230V/50Hz/1~

Net Weight: 74kg

Loading: 1300W

Output: 5kg/7L x 2 per hour

Dimensions- w x d x h (mm): 450 x 730 x 1050

Bowl Volume: 2 x 3.2L

Max Ingredient Volume: 1.75L each

Max Ingredient Capacity: 1.25kg each

Time Per Batch: 12-15mins

